

<b>District</b>
Caesar Rodney
Tarbiyah
Colonial
Providence Creek
<b>Laurel</b>
<b>Indian River</b>
<b>Gateway Lab School</b>
<b>Delmar SD</b>
<b>Woodbridge</b>
<b>Smyrna</b>

<b>DSCYF</b>
<b>DE Design Lab School</b>
<b>Sussex Tech</b>
<b>Brandywine</b>
<b>Polytech</b>
<b>Cape Henlopen</b>
<b>Seaford</b>
<b>Milford</b>
<b>Appoquinimink</b>

<b>Reason</b>	
<b>preference and texture</b>	
<b>cost and preference</b>	
<b>See document in SFA folder "request to exercise flexibility for WG pasta"... (turns mushy, loses shape, texture, brown color, texture is gritty</b>	
<b>texture</b>	
<b>Pasta gets mushy when cooked, student preference</b>	
<b>See email in SFA folder for reasons</b>	New reque
<b>Cost</b>	
<b>1) Difficulty in accurately preparing the product. The cook times on packaging either have the product over or uncooked.</b> <b>2) When holding the product in a steam table it becomes mushy and unappetizing.</b> <b>3) The students do not like the whole grain pasta due to the mushy appearance and the gritty texture.</b>	
<b>The whole grain seems to not be an acceptable choice for our students, causing participation to decline. Cooks find whole grain-rich pasta does</b>  <b>not hold well on the serving line and was not accepted by students as was enriched pasta</b>	
<b>tray waste at a couple schools and our waste is high on pasta dishes. These products hold poorly at safe temperatures and produce a product that is not appealing visually (ex. mac &amp; cheese appears somewhat un-natural in color), and are not palatable in texture (they lose integrity and break down / dissolve)</b>  <b>I interviewed a group of students...here's a direct quote: "Mr Holt, I stopped eating macaroni and cheese when you guys started making it beige"</b>	
	New reque

**I would to like to request an exemption for our Secure Care facilities within DYRS from the whole grain pasta requirement. Not only have we been unable to find a product that is acceptable to the residents within the RCCI's, but the products we were able to locate have not cooked or could be stored properly without turning into mush. We have tried different preparation and holding techniques with the same outcomes. The residents provided negative feedback and we wound up wasting most of what was prepared.**

**As you can imagine, we have tried to encourage our youth to taste new and different menu items and this one has not proved to be acceptable after multiple efforts. In addition to the increase in the cost of the product and waste.**

**Request in SFA Folder (Sy 16-17). Colonial SD is their vendor and they have a pasta waiver on file.**

**Request in SFA Folder (SY 17-18).**

**Request in SFA Folder (SY 17-18).**

**Request in SFA Folder (SY 17-18).**

**Request in SFA Folder (SY 17-18)**

**Request in SFA Folder (SY 18-19)**

**Request in SFA Folder (SY 18-19)**

**Request in SFA Folder (SY 18-19)**

st to continue 6/2/16 (See SFA SY 15-16 folder)

st to continue 6/2/16 (See SFA SY 15-16 folder)